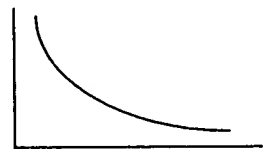


## Appendix IV

### Predictive Algorithms

1.	Prediction of Olive Oil Adulteration using product FFA X Polyphenol Please refer to row 29 of Appendix I.	FFA X Polyphenol = Numerical Scale > 50 not adulterated < 50 likely adulterated
2.	Shelf Life Prediction based on MDA/LPO ratio	MDA/LPO is a scale 0 to 5 0-0.5      67% shelf life remains 0.5-1      33% shelf life remains 1-2      15% shelf life remains > 2      5% shelf life remains
3.	Shelf Life Prediction based stress with peroxy generator	% change related to shelf life 0-10%      > 18 months 10-30%      12-18 months 30-50%      6-12 months >50%      < 6 months
4.	Freeze/Thaw Prediction using ratio Acidity/LPO	Ratio      Freeze/Thaw 0-0.2      one 0.2-0.4      two 0.4-0.6      three 0.6-0.8      four
5.	Prediction of time to Mycotoxin contamination using LPO value Please refer to row 33 of Appendix I.	LPO  Time to Contamination
6.	Prediction if food is Irradiated using FFA/LPO ratio	Food non-irradiated has expected FFA/LPO of <1  Food Irradiated increases FFA/LPO >1